

CRACKLING COOKING PROCESS DESCRIPTION

CRACKLINGS (OR CRACKLINS) ARE THE SQUARE CUT PIECES OF PIG SKIN COOKED IN THEIR OWN FAT IN A CAST IRON POT, OVER A WOOD FIRE OR A GAS BURNER. THEY ARE TRADITIONALLY COOKED MANUALLY WITH A METAL PADDLE (OR SHOVEL) TO STIR THE PIECES, AND KEEP THEM FROM STICKING AND BURNING ON THE BOTTOM OR SIDES OF THE POT. THIS PROCESS SUBJECTS THE PERSON DOING THE COOKING TO ALL THE HEAT AND/OR FLAMES COMING OFF THE SIDES OF THE POT WHILE CONSTANTLY HAVING TO STIR, AND CREATES A HOT BOTTOM ON THE POT, WITH THE SIDES BEING LESS HEATED. STIRRING BY HAND WITH A METAL PADDLE OR SHOVEL CANNOT BE DONE EVENLY, RESULTING IN BURNT AND BROKEN CRACKLINGS.

SHIELDED SELF-STIRRING CRACKLING COOKER

DESCRIPTION

WHAT I CLAIM AS MY INVENTION IS THE SHIELDED SELF-STIRRING CRACKLING COOKER, WHICH ELIMINATES ALL OF THE PROBLEMS ASSOCIATED WITH THE TRADITIONAL MANUAL METHOD AND, AT THE SAME TIME, REDUCES FUEL CONSUMPTION AND COOKING TIME.

THE SHIELD IS A CONTAINER THAT A 24" CAST IRON POT SITS DOWN INSIDE AND IS SUPPORTED BY, LEVEL AND STEADY. IT'S BOTTOM SECTION HOUSES THE GAS BURNER, DIRECTING THE FLAME AND HEAT TO THE BOTTOM OF THE POT, AND THE UPPER SECTION CLOSELY COVERS THE SIDES OF THE POT, RETAINING HEAT EVENLY OVER MORE COOKING SURFACE, THUS REQUIRING LESS FUEL TO HEAT THE ENTIRE POT.

THE SELF-STIRRING IS ACCOMPLISHED BY A SWING ARM MOUNTED 2 RPM MOTOR, WHICH WHEN RAISED ON ITS PIPE STAND SLIDE, CAN BE POSITIONED UP AND OUT OF THE WAY WITH A PASSIVE (NO MOVING PARTS) LOCKING DEVICE. WHEN THE SWING ARM IS LOWERED INTO THE STIRRING POSITION, IT IS ALSO SECURED WITH A PASSIVE RETAINING MECHANISM. THE 2 RPM MOTOR TURNS A THREE ARM ROD STIRRER WHICH CONFORMS TO THE CURVATURE OF THE POT'S BOTTOM. THIS ACTION PROVIDES A CONSTANT AND GENTLE LIFTING OF THE CRACKLING PIECES OFF THE HOT BOTTOM OF THE POT AS THEY COOK DOWN IN THEIR OWN FAT, GREATLY REDUCING THE BREAKAGE AND BURNING ASSOCIATED WITH UNEVEN MANUAL STIRRING.

SHIELDED SELF-STIRRING CRACKLING COOKER

DESCRIPTION OF USE

TO COOK WITH THE SHIELDED SELF-STIRRING CRACKLING COOKER, A 24" CAST IRON POT IS PLACED INTO THE UPPER SECTION OF THE SHIELD WITH ITS FEET RESTING ON THE HORIZONTAL STEEL PLATE SHELF INSIDE THE SHIELD. THE SLIDE ARM IS LOWERED INTO THE COOKING POSITION, CENTERING THE SELF-STIRRING ROD IN THE POT, WITH ITS' THREE CURVED ARMS CLOSELY CONFORMING TO THE CURVATURE OF THE POT'S BOTTOM. A GAS BURNER WITH A PIPE EXTENSION LONG ENOUGH TO REACH FROM THE CENTER OF THE BURNER SUPPORT PLATE TO AT LEAST 6" OUTSIDE THE LOWER SECTION IS PLACED ON THE BURNER SUPPORT PLATE AND LIT AT A LOW TO MEDIUM FLAME.

ONE OR TWO QUARTS OF LARD MAY BE ADDED TO THE POT AT THIS TIME, IF DESIRED. NEXT, 40 POUNDS OF CUT CRACKLING PIECES ARE ADDED TO THE POT, AND THE MOTOR IS TURNED ON. THE COOKING PROCESS IS NOW AUTOMATIC. THE PROCESS MAY BE STOPPED BY TURNING OFF THE MOTOR PERIODICALLY TO CHECK THE CONDITION OF THE CRACKLINGS, AS DIFFERENT FACTORS (SIZE OF CRACKLING PIECES AND AMOUNT OF HEAT) WILL DETERMINE HOW LONG THE CRACKLINGS NEED TO COOK. GENERALLY, CRACKLING PIECES CUT INTO APPROXIMATELY 1 1/2" CUBES WILL TAKE BETWEEN 35 TO 40 MINUTES TO COOK AT A LOW TO MEDIUM FLAME. WHEN THE CRACKLINGS ARE COOKED, THE GAS BURNER IS TURNED OFF AND THE SLIDE ARM IS LIFTED. WHEN THE SELF-STIRRING ROD AND ITS CURVED ARMS ARE ABOVE THE POT, THE SWING ARM IS TURNED TO THE SIDE AND LIFTED SO THAT THE UPPER LOCKING RETAINER ON THE SLIDE ARM GOES OVER AND RESTS ON THE UPPER LOCKING RETAINER

ON THE PIPE STAND TOP. THE VERTICALLY RAISED PORTION OF THE UPPER LOCKING RETAINER ON THE PIPE STAND STOPS THE UPPER LOCKING RETAINER ON THE SLIDE ARM FROM MOVING BACK, THUS PREVENTING THE SWING ARM FROM BEING ACCIDENTALLY BUMPED AND MADE TO FALL. AT THIS TIME THE CRACKLINGS ARE REMOVED FROM THE POT WITH A LONG-HANDED STRAINER FOR DRAINING.